

Hidden Valley Land's End Syrah 2008

Dark chocolate, spice and white pepper show with layers of dark cherry and plum. Hints of sea breeze and saltiness pair with mouth-hugging tannins on the palate.

Beef bourgogne, Turkish lamb dishes and springbok carpaccio. Serving temperature: 16-18°C

variety : Shiraz | 100%

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Elim

analysis : **alc** : 14.32 % vol **rs** : 29.6 g/l **pH** : 3.68 **ta** : 5.3 g/l **va** : 0.49 g/l **so2** :
118 mg/l **fso2** : 34 mg/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Cork

Silver Decanter International Award

Silver Old Mutual Trophy

Wine Magazine - Brenn-o-kem Shiraz Challance Winner 2011

in the cellar : This vineyard is 8 km from the sea. The cool maritime climate and unique soil characteristics have a profound influence on the flavour profile of the wine. This is a truly terroir-driven wine. The grapes were picked at optimum ripeness at 25-26°B, fermented at 28°C and aged in French oak barrels for 24 months.

